

Hepburns Steakhouse

To Start

BURRATA (V)	\$24
with shaved fennel, confit cherry tomato, balsamic and toasted foccacia	
WAGYU SKEWERS (2) (GF, DF)	\$25
with Roasted capsicum salsa, chilli oil and baby herbs	
FIRE ROASTED PRAWNS (3) (GF, DF)	\$28
chili, garlic and lemon marinated prawns with pickled chili and herbs	
FRESH PACIFIC OYSTERS (GF)	\$5
Natural with lemon	ea
Kilpatrick	
Japanese Ponzu	
Bloody mary	
HAND MADE POTATO GNOCCHI	\$20
with mushrooms, sauteed spinach, truffle oil and shaved parmesan	
CHARGRILLED OCTOPUS TENTACLE (GF)	\$30
romesco style sauce, crispy chorizo, Nduja oil and herbs	
SEARED BEEF CAPARCCIO (GF, DF)	\$28
with a caper, truffle and parsley dressing, pickled vegetables and herbs	

T-BONE

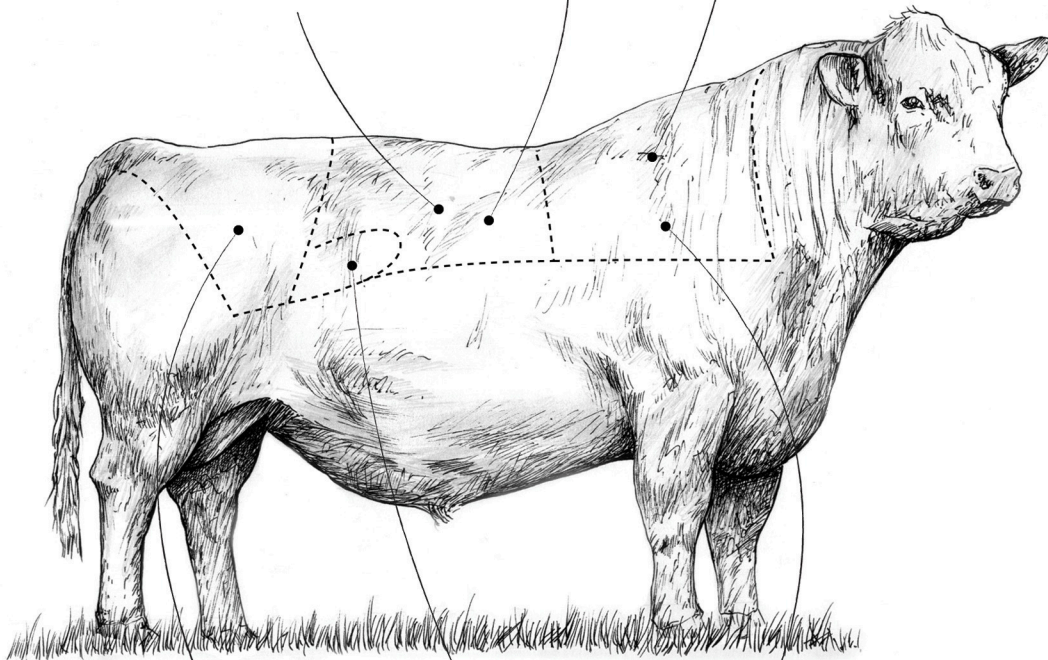
PORTERHOUSE ON ONE
SIDE EYE FILLET ON THE OTHER
- THE BEST OF BOTH WORLDS.

SCOTCH FILLET

HEAVY MARBLING MAKES FOR GREAT
FLAVOUR. BEST COOKED MEDIUM AND ABOVE
TO ALLOW THE RIBBONS OF MARBLING TO
MELT THROUGH, LEAVING A TENDER
STEAK WITH SUCCULENT JUICES.

PORTERHOUSE

AKA STRIPLIN, SIRLOIN, NY CUT. IN
BETWEEN EYE FILLET AND RUMP ON THE
TENDERNESS AND FLAVOUR SCALE MAKING
IT A GREAT ALL ROUNDER. MEDIUM MARBLING
WITH CHARACTERISTIC SIDE FAT COVERING.



RIB-EYE ON THE BONE

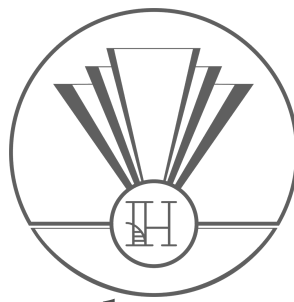
A SCOTCH FILLET LEFT
ON THE BONE FOR
ADDED FLAVOUR.

RUMP

A LEAN AND FIRM STEAK, THE
LEAST TENDER OF ALL CUTS. PERFECT
IF YOU PREFER A STEAK WITH MORE
ROBUST FLAVOUR - FOR THE TRUE
STEAK CONNOISSEUR.

EYE FILLET

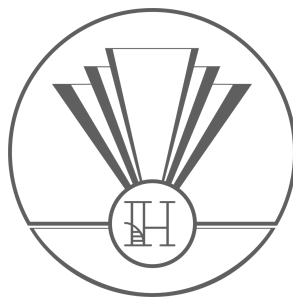
AKA TENDERLOIN, FILLET. THE MOST
TENDER OF ALL CUTS AND HAS THE MILDEST
FLAVOUR. VERY LEAN, MAKING IT THE PERFECT
CUT FOR BLUE TO MEDIUM RARE COOKS.



Hepburns Steakhouse

Mains

PORK BELLY (GF)	\$38
4 hour smoked pork belly with pickled fennel, chemies, kipflers and pinot glaze	
VEGETABLE RISOTTO (GF, V)	\$25
Saffron risotto, asparagus, peas, pumpkin, tomato, micro herbs and shaved parmesan	
CRAB SPAGHETTI	\$49
Fresh sour dough spaghetti, local crab, chilli, confit cherry tomato, garlic, onion, fresh herbs and preserved lemon	
PAN FRIED SALMON (GF)	\$40
kipfler potatoes, sauteed spinach, tomato a Mediterranean style dressing and baby herbs	
SMOKED AND ROASTED ½ CHICKEN (GF)	\$32
with pickled fennel, steamed kipflers, romesco style sauce, chimmi chumri and micro herbs	
HAND MADE POTATO GNOCCHI	\$30
with mushrooms, sauteed spinach, truffle oil and shaved parmesan	



Hepburns Steakhouse

From The Grill

served with your choice of Gravy, Mushroom Sauce,
Red Wine Jus, Pepper Sauce, Dianne Sauce or Garlic Butter

200G EYE FILLET

\$47

A tender delight with a refined, buttery flavour and juiciness that's simply divine.

250G WAGYU RUMP MARBLE SCORE 7

\$45

Experience the pinnacle of tenderness; Wagyu is known for its exceptional buttery flavour.

500G 32 DAY DRY AGED STRIPLOIN ON THE BONE

\$51

Exquisitely tender, bursting with robust flavour, and irresistibly juicy.

500G 32 DAY DRY AGED RIB ON THE BONE

\$69

Incredibly tender, intensely flavourful, and luxuriously juicy.

Extras

Garlic Prawns

\$14

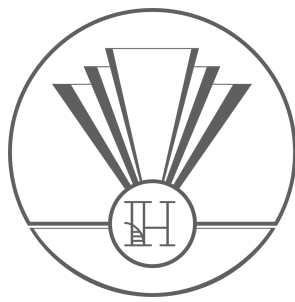
Fried eggs (2)

\$6

Extra sauce options :

\$5ea

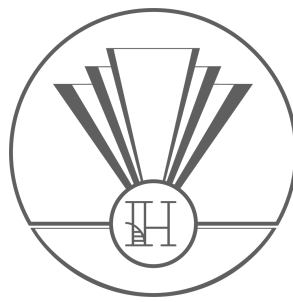
Gravy, Mushroom sauce , Red Wine Jus, Pepper sauce , Dianne , Garlic Butter



Hepburns Steakhouse

Signature Sides

SHOESTRING FRIES (GF, V)	\$12
CHARGRILLED BROCCOLINI (GF) With shallot, thyme, garlic, bacon dressed with a sweet wholegrain mustard	\$20
CRISPY KIPFLER POTATOES (GF) With green shallots, crispy bacon and a mustard dressing	\$18
GREEN BEANS with fetta, toasted almonds, lemon and olive oil	\$18
ROASTED HEIRLOOM CARROTS with honey, whiskey, sumac and fresh herbs	\$22



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Dessert

LEMON CHEESECAKE (GF) With berry compote	\$15
STICKY DATE PUDDING With caramel sauce, date compote and ice-cream	\$15
CHOCOLATE POT (GF) With fresh blueberry compote and honeycomb	\$15
CHEESE BOARD Brie and cheddar, dried and fresh fruits, nuts and crackers, quince paste and toasted bread Add extra cheese \$7	\$25

H e p b u r n s S t e a k h o u s e

5 course dinner menu

\$ 8 6 P E R G U E S T

Shared Starters

FRESH PACIFIC OYSTERS (4) (GF)

with your choice of topping

BEEF CARPACCIO

With a caper, parsley and truffle dressing,
pickled vegetables and baby herbs

Shared Mains

HAND MADE POTATO GNOCCHI

with mushrooms, sauteed spinach, truffle oil and
shaved parmesan

500G 32-DAY DRY AGED STRIPLOIN ON THE BONE

Exquisitely tender, bursting with robust flavour, and
irresistibly juicy.

Shared Side

SHOESTRING FRIES

GREEN BEANS

with fetta, toasted almonds, lemon and olive oil

Dessert

CHOCOLATE POT

With blueberry compote and honeycomb

**5 COURSE DINNER MENU AVAILABLE FOR GROUPS OF
2 GUESTS OR MORE**

(PLEASE NOTIFY OUR STAFF OF DIETARY REQUIREMENTS)